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| **Sicilian lemon syrup cupcakes**  Serves: 24  Source: blog.italian-connection.com | |
| **Ingredients**  110 gr butter at room temp  1 ½ cups sugar  3 eggs  325 self-raising flour  ½ tsp salt  150 ml milk  1/3 cup yogurt  1 tablespoon grated lemon zest  30 ml lemon juice  Syrup  60 ml lemon juice  100 gr icing sugar | **Equipment**  Measuring cups and spoons  Kitchen aid mixer  Measuring scales  Measuring jug  2 x 12 hole muffin trays  Cupcake papers  Spoon  Cake scraping spatula |
| **What to do:**   * Preheat oven to 170° C * Line the muffin trays with the paper cases * Mix the milk and yogurt together and set aside * Sift the flour, baking soda and salt together and set aside * With the Kitchenaid mixer, beat the butter until it is soft and fluffy, then beat in the sugar until light. * Beat in the eggs, one at a time. * Beat in the flour mixture alternately with the milk until well blended. * Stir in the lemon peel and lemon juice. * Divide the batter evenly between the paper cases * Bake for 15-20 minutes - or until cooked * While cakes are baking, make the Lemon Glaze by heating the lemon juice in a small saucepan and stirring in the sugar - keep warm * Remove the cakes from the oven and immediately poke several holes in the top of the cake with a long skewer or toothpick. * Drizzle the glaze over the still warm cakes * Serve | |